

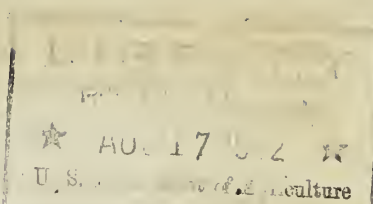
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HOUSEHOLD CALENDAR

Home Care of Milk



An interview between Miss Ruth Van Deman, Bureau of Home Economics, and Mr. Ernest Kelly, Bureau of Dairy Industry, delivered in the Department of Agriculture period of the National Farm and Home Hour, broadcast by a network of 48 associate NBC stations, Tuesday, July 19, 1932.

MISS VAN DEMAN: How do you do, Everybody:

It's been several weeks now since I had the pleasure of talking to you. What with the 4-H club girls and boys, the political conventions, and other special programs, the Household Calendar had to take a back seat. But all the time we've been laying plans for the rest of the summer, and I hope we'll be able to give you help on a number of household questions that are especially important in hot weather.

So I've asked Mr. Ernest Kelly, Market Milk Specialist of the Bureau of Dairy Industry, to come over to the studio with me today. As you know, the Bureau of Dairy Industry is constantly studying the best methods of getting clean, high-quality milk to us consumers. But because milk is such an extremely perishable food, the responsibility doesn't end when the milkman delivers the bottles at our doors. It is up to us consumers to continue the care of milk in our own homes if we want to keep it sweet and fresh.

Mr. Kelly, what's your suggestion No. 1 to milk consumers?

MR. KELLY: Well, since there's a bit of Scotch as well as Irish in my make up, I'm going to begin as the Scotch woman did in her recipe for rabbit pie - first catch your rabbit, or hare she called it. So I'm going to say, first buy good milk. Pick a milk dealer who supplies good quality milk with a low bacterial count. Nearly every city or town of any size has a milk inspector, and this inspector has a record of the bacterial count of the milk from all the important dairies serving that community. Or if you live in a small town, you should be able to get this information from the State Board of Health or the State Department of Agriculture. Also be sure your milk is coming from healthy cows, and is produced under sanitary conditions. The bacteriologists have proved time and again how much longer milk keeps sweet in a good refrigerator if comparatively few bacteria are in the milk at the start.

MISS VAN DEMAN: Mr. Kelly, I take it you think that it's really cheapest in the long run to buy the best milk.

MR. KELLY: Yes, that's right, Miss Van Deman. And next I recommend that you buy only bottled milk. Fortunately every year more and more milk is sold in bottles. Most cities forbid the sale of milk except in bottles, because unbottled milk is often dirty and contains little cream. The old time custom of

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sending the children to the farm down the road for the milk with the tin pail swinging was after all decidedly unsanitary. If the milk soured in a few hours the blame went to the thunderstorm rather than to bacteria, the real cause.

Next I suggest, in fact I urge, take milk in the house as soon as you can after delivery. And if possible provide a box with a hinged lid on the porch so the milkman can leave the bottles there out of the reach of cats and dogs and sunlight. Some dairies deliver their milk in daytime so it won't have a long wait outdoors.

Then when you get the milk indoors, put it at once in the coldest part of the refrigerator. Check up with a thermometer and find where that coldest part is. Milk and other dairy products need a refrigerator temperature of 45 degrees F. or even colder. And keep milk in the original bottle in the refrigerator until the moment you want to use it.

MISS VAN DEMAN: Yes, I understand, Mr. Kelly, you are all for serving milk in the bottle right on the table.

MR. KELLY: Yes, I am, not for esthetic reasons perhaps, and not because I am against the use of pitchers, but because every time milk is poured into another container more bacteria get into it. And by the way, when you do have some milk or cream left in a pitcher on the table, don't pour this back into the bottle with the main supply, unless you want that to sour faster. And be sure to keep all bottles of milk and cream in the refrigerator covered. Turn a tumbler over the milk bottle if you've lost the paper cap.

MISS VAN DEMAN: Mr. Kelly, I'd like to ask you a question about raw and pasteurized milk that confuses a lot of women. We often hear it said that pasteurized milk will not sour, that the heat of the pasteurizing process has killed the bacteria that form lactic acid and give sour milk its characteristic flavor, and that pasteurized milk will putrefy before it will sour. Is that true?

MR. KELLY: No, that is a mistaken notion. Pasteurized milk sours just about the way clean raw milk does. The pasteurized milk just takes longer to sour, that's all. The pasteurizing process not only kills off all the dangerous disease bacteria. It kills the organisms that cause putrefaction and those that produce lactic acid in just about the same proportion. If you want pasteurized milk to sour, just let it stand at room temperature and you'll seldom have any trouble.

Now I want to add just one more word about the milk bottle. We all have a responsibility there. Milk bottles cost the milk dealer money, they are figured into the price of milk, and they are intended to hold milk and nothing else. So let's cooperate and wash all milk bottles and return them promptly. If you have any infectious disease in your home, consult the health authorities first and return bottles exactly the way they say.

MISS VAN DEMAN: Thank you, Mr. Kelly. We appreciate your coming over and giving all these practical points on home care of milk.

The Bureau of Dairy Industry has published a small card giving Ten Suggestions for Milk Consumers. It is free for the asking. Write to the U. S. Department of Agriculture and ask for Ten Suggestions for Milk Consumers.

Now, next week Miss Lucy Alexander will be here with me to talk about meats for the summer menu. Goodbye, for this time.